

Agricultural Marketing Service, USDA

§51.2836

(3) Roots;
 (4) Dry sunken areas;
 (5) Sunburn;
 (6) Sprouts;
 (7) Freezing;
 (8) Cracked fleshy scales;
 (9) Watery scales;
 (10) Mechanical;
 (11) Translucent scales;
 (12) Disease;
 (13) Insects; and,
 (14) Other means.
 (d) Free from serious damage caused by:
 (1) Staining;
 (2) Dirt; and,
 (3) Other foreign matter.
 (e) For tolerances see §51.2837.
 (f) Size. Unless otherwise specified, the diameter shall be not less than 1½ inches. (See §§51.2836 and 51.2837.)

[60 FR 46977, Sept. 8, 1995, as amended at 79 FR 63294, Oct. 23, 2014]

§51.2833 U.S. No. 1 Boilers.

U.S. No. 1 Boilers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See §51.2830.) Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1¾ inches. (See §51.2837.)

§51.2834 U.S. No. 1 Picklers.

U.S. No. 1 Picklers consists of onions which meet all the requirements for

the U.S. No. 1 grade except for size. (See §51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch. (See §51.2837.)

§51.2835 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

(a) Basic requirements:
 (1) One type, except when designated as a specialty or mixed pack;
 (2) Mature; and,
 (3) Not soft or spongy.
 (b) Free from:
 (1) Decay;
 (2) Wet sunscald; and,
 (3) Scallions.
 (c) Free from serious damage caused by:

(1) Watery scales;
 (2) Dirt or Staining;
 (3) Foreign Matter;
 (4) Seedstems;
 (5) Sprouts;
 (6) Mechanical;
 (7) Dry sunken areas;
 (8) Disease;
 (9) Freezing;
 (10) Insects; and,
 (11) Other means.
 (d) For tolerances see §51.2837.
 (e) Size. Unless otherwise specified, the diameter shall not be less than 1½ inches. (See §§51.2836 and 51.2837.)

[60 FR 46977, Sept. 8, 1995, as amended at 79 FR 63294, Oct. 23, 2014]

SIZE CLASSIFICATIONS

§51.2836 Size classifications.

The size of onions may be specified in accordance with one of the following classifications.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6
Large or Jumbo	3	76.2	(²)	
Colossal	3¾	95.3	(²)	

¹ In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

² No requirement.